



HÔTEL DES ARTS

SAIGON

*New Year*

## LUNCH BUFFET

31 December 2023 & 01 January 2024

SAIGON KITCHEN | 12.00 PM – 02.00 PM

### **Chilled Fruits Of The Sea**

Nha Trang Oysters

Red Wine Vinegar & Shallot/ Lemon/ Lime/ Tobacco/ Wasabi/ Japanese Ginger Pickle

### **Deli, Salads & Antipasto**

#### **(Chef Choice of Five Salad/Daily Rotation)**

Endive Salad With Blue Cheese/ Radicchio Salad With Honey Mustard Dressing/

Prawn, Mango & Avocado Salad/

Roasted Beef Salad With Asparagus, Caramelized Onion, Parmesan & Rocket/

Grilled Vegetable & Pesto Salad With Brown Rice/

Vietnamese Salad With Noodles & Grilled Pork/

Young Coconut Salad With Pork/ Banana Salad With Chicken

### **Green Bar**

Iceberg/ Radicchio/ Green Coral/ Romaine Lettuce/ French Bean/ Carrot/

Broccoli/ Cauliflower/Beetroot/ Tomato/ Cucumber/ Egg/ Onion/ Corn

### **European Fromagerie (Choice of Six)**

Gouda/ Brie Cheese/ Brie/ Camembert/ Manchego/

Fresh Goat's Cheese Roll With Herbs & Flowers/ Stilton/

Morbier/ Edam/ Tomme De Savoie/ Emmental/

Mature Cheddar/ Gruyere/ Gorgonzola

### **International Charcuteries (Choice of Six)**

Coppa/ Salami/ Jamon Serrano/ Lomo/ Bresaola/ Parma Ham/

Smoked Ham/ Paris Ham/ Smoked Duck Breast/

Smoked Chicken Breast/ Mortadella/ Saucisson Sec/ Prosciutto/

Chorizo/ Forest Ham/ Bayonne Ham/ Pate En Croute

### **Condiments**

Cornichons/ Marinated Olives/ Toasted Baguette/ Capers/ Caper Berry/  
Seeded Mustard/ Dijon Mustard/ Dried Apricots/ Walnuts/ Cashews/  
Dried Papaya Or Mango/ Quince Paste/ Spiced Guava Compote/ Poached Fruits/  
Raisins/ Local Jams & Compotes/ Local Pickles/ Fresh Grapes/ Lavoche/ Grissini

### **Japanese Showcase**

Tuna & Norwegian Salmon Sashimi/ Octopus, Eel, Sweet Egg, Salmon, Prawn Nigiri/  
Assorted Maki & Sushi Rolls

### **Vietnamese Traditional Cakes**

*(Chef Choice 2 Kind Of Cake)*

Sticky Rice In Banana Leaf/ Grilled Pork Skewers With Satay Sauce & Pickles/  
Vietnamese Crepe/ Vietnamese Cup Cake

### **Local Hot Kitchen**

#### **Soup**

Asparagus Crab Soup

#### **Appetizer**

Grilled Pork Skewers With Satay Sauce & Pickles/ Sugar Cane Prawn

### **Local Station**

Kung Pao Chicken/ Crispy Pork Belly With Hoisin Sauce/  
Grilled Seabass Fish With Turmeric Root/  
Sautéed Local Vegetables With Garlic & Soya/  
Stir Fried Egg Noodle With Seafood/ Nasi Goreng/ Steamed Rice

### **Dimsum**

Pork Siu Mai/ Forest Mushroom & Truffle Kao/ Prawn & Shrimp Kao/  
Roasted Duck Bao/ Scallop Kao/ Gac Fruit Bao

### **International Hot Kitchen**

#### **Soup**

Pumpkin Soup

#### **Carving**

Roasted Lamb legs  
Red Wine Sauce/ Cranberry/ Salt Blend/ Pepper Mill/ Olive Oil





### **Casseroles**

Seared Salmon, Cauliflower Puree & Ponzu Butter/  
Beef Check Stew With Red Wine/  
Baked Ham With Apple & Apricot Compote/  
Roasted Carrot With Maple Glaze & Feta Cheese/  
Baked Brussel Sprout/ Spagetti With Seafood

### **From The Kitchen**

Sautéed Razor Clam with Onion & Peanut/  
Grilled Prawn with Salted Egg

### **Bread**

Bread Display- Festive Style/ Potato Olive bread/  
Dark rye nut bread/ Olive Tomato Focaccia/  
Mini French Baguettes/  
Pumkin Bread/ Ciabatta/ Brioche Roll/  
Panettone/ Stollen Bread

### **Sweets**

Vietnamese Sweets (2 Hot & 2 Cold)/  
Chocolate Hazelnut Cake (whole cake)/  
Christmas Log Cake (whole cake)/  
Tropical Fruits Tart/  
BlueBerry Cheese Cake/  
Pistachio Sandwich/  
Mango Passion Mousse Cake/  
Opera Cake/ Macaroon/  
Praline/ Truffle

### **Live Station**

Banana Crepe With Chocolate Sauce, Berry Sauce, Caramel sauce

### **Glasses**

Berry yogurt mouse/ Matcha pannacotta

### **Hot**

Chocolate Fondant with nut

### **Ice Cream Bar**

Matcha Ice-Cream/ Raspberry Ice-Cream/  
Vanilla Ice- cream/ Chocolate Ice-Cream

